

THE LOST COLONY

RED WINE 2013 SONOMA COUNTY

The hope of a new world. A struggling settlement. The clash of two civilizations. He took to the oceans again to save them, but when he returned, they had vanished. Traces of a bloody battle. One cryptic clue. A signal from a desperate mother of her infant child's fate. Where had she gone? Had all been lost?



HISTORY

In the 1800s, American Pioneer Wine Growers was the very first company to market wines using intriguing proprietary names that were based on unique stories imbedded in American culture. While using proprietary names is a common practice today, it was quite the innovation back then! Today, we've taken this spirited approach to the next level by creating a series of four wines that are part of an immersive experience, each wine revealing one part of a mysterious tale that will conclude with the unveiling of our new winery in Geyserville, California, Sonoma County. The Lost Colony is the fourth release in the series.

VINTAGE

2013 was one of the driest growing seasons on record and because it arrived on the heels of the outstanding 2012 vintage, the vines were optimized, producing lower yields and smaller berries that were extremely concentrated and aromatic. Temperatures never got excessively warm for any period of time so the fruit was allowed to ripen slowly, over a longer period of time, which helped create an ideal balance of pure, juicy fruit flavors, palate density, and vibrant natural acidity.

WINEMAKER NOTES

The Lost Colony is a unique blend of Syrah, Malbec and Cabernet Franc, sourced largely from Dry Creek Valley, one of Sonoma County's warmest appellations. These highly fragrant varietals demonstrated great flavor complexity courtesy of the vintage's perfect weather conditions. Syrah and Malbec are spicy, earthy grapes by nature while Cabernet Franc lends a floral note. Each offers different nuances of red and black fruits. Together, these flavors harmonize in a distinctive way that stands apart from other red blends.

TASTING NOTES

Rich and full bodied with bold impressions of smoke and spices, The Lost Colony offers lush flavors of red and black berries, cherries, currants, and pomegranate along with fragrant notes of cloves and pepper, plus warm nuances of tobacco leaves, lavender, earthy minerals and toasted oak.

WINEMAKING ANALYSIS

Appellation:	Sonoma County, California
Blend:	47% Syrah, 42% Malbec, 10% Cabernet Franc, 1% Viognier
Alcohol:	13.8%
Barrel Regimen:	12 months French oak

